

EASY-STREET

Catering Kitchen

2021 CATERING MENUS AND GENERAL INFORMATION

CHEF / OWNER JAE MURVINE

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A WORD FROM OUR CHEF:

HELLO, MY NAME IS JAE MURVINE. I'M THE CHEF AND OWNER OF EASY STREET CATERING AND I ABSOLUTELY LOVE MY JOB! AFTER YEARS OF BEING AN EXECUTIVE CHEF IN THE RESTAURANT INDUSTRY I WAS INTRODUCED TO THE WORLD OF CATERING AND FELL IN LOVE WITH IT INSTANTLY. HOWEVER, I SAW A NEED FOR AN EXCEPTION TO "THE NORM" AND SET OUT TO RAISE THE BAR FOR EVENT FOOD AND SERVICE. WHETHER IT'S A FULL-SERVICE WEDDING OR A PRIVATE BACKYARD BRUNCH WE HAVE OPTIONS THAT WILL PLEASE ANY CROWD. THE CONTEMPORARY MENU WE OFFER AND OUR ATTENTION TO DETAIL WILL KEEP YOU FOCUSED ON HOSTING YOUR EVENT AND MAKING MEMORIES THAT WILL LAST FOREVER. WE TAKE PROFESSIONAL PRIDE IN SERVING YOUR GUEST AND DO OUR BEST TO MAKE THEM FEEL WELCOME AND COMFORTABLE. AS THE OWNER, I AM PERSONALLY INVOLVED IN ALL EVENTS AND I STRIVE TO GO ABOVE AND BEYOND TO GUARANTEE YOUR SATISFACTION. THANK YOU FOR YOUR INTEREST IN EASY STREET CATERING, WE LOOK FORWARD TO MAKING YOUR EVENT EASY.

Here are a few things to remember about our services and how this process works. We meet clients that have never hired a caterer and we understand that the process can be a little intimidating. We want you to feel comfortable and realize that you are in good hands, we do this all the time. Take a look and give us a call if you have any questions or to book your date today.

- It's your day to enjoy so we bring everything needed for our service. You won't have to worry about a thing but enjoying yourself.
- There are many options to how a meal is served and with some flexibility we can tailor our services to meet almost any budget. Elegant service pricing applies to events that have china plates, silver flatware, glassware and linens. Casual pricing would be served with high end disposables.
- Want to pick and choose items off our different menus? No problem let us know what sounds good and we can customize your event menu.
- Don't see something you've just got to have on our menu? Let us know what you're craving, and we'll do our best to make it happen within reason.
- Got Vegans? We can handle most specialized diets and allergies. We also maintain a tree and peanut free kitchen and to avoid cross contamination. We can feed all your guests, no problem.
- We provide linens for our tables only. We do not include additional linens for anything else. If you would like us to handle any additional rentals like linens, napkins, chargers or even tables and chairs we would be happy to provide you with a quote, just let us know.
- A non-refundable deposit is required to save your event date and is collected upon client approval. Remaining balance and final guest count are due two weeks before event date.
- Additional fees apply for changes to menu within the last 14 days up to the event and will need to be collected prior to event date.
- Menu tastings are by appointment only and have a \$100 nonrefundable fee. We kindly ask for a weeks' notice in scheduling as we can't accommodate same day requests. You may choose two proteins and two sides to try as the meal for your event.
- All invoices are subject to 7.75% tax and 15% service fee for administrative and insurance costs. This is not a gratuity. You may tip your wait staff directly if you like, they work hard for you!
- Ask as many questions as you like, we don't mind. We're a resource for you to use and can help make your day amazing.

Appetizers

Not looking to serve a sit down meal? Easy Street has lots of experience with fundraising events and other social gatherings where you want food but not a sit-down meal. With a little input we can customize our services and maximize your guests experience to make any gathering a hit!

GF: Gluten free V: Vegetarian VG: Vegan

Stuffed Mushrooms, GF- Italian Sausage, granny smith apple, fennel, breadcrumbs

Tomato Bruschetta, V-Cheese crostini, tomato, onion, garlic, basil, balsamic drizzle

Tri Tip Skewers, GF- Flame grilled tri tip, thin sliced served with chimichurri

Artisan Flatbread, V- Grilled flatbreads, ricotta sauce with veggies and meat, chipotle aioli

Verde Pork Flatbread- Grilled flatbread, chile verde, cilantro, queso fresco, crema

Mac N Cheese Cups, V- Our famous Mac N Cheese in cups with crispy bacon

Classy Weenies, GF- Bacon wrapped cocktail sausages with brown sugar and cayenne

Goat Cheese Crisps, V- Crackers, goat cheese, olive tapenade, bell pepper jelly

Seared tuna cups- Seared tuna, fresh tomatoes, red onions, avocado, ponzu glaze.

Grilled Chicken Skewers, GF- Marinated grilled chicken, savory satay sauce, green onions.

Meatballs- Pork and beef meatballs, with barbeque sauce and grape jelly. Yup, those!

Caprese cups, V – Fresh Mozzarella, heirloom tomato, basil and balsamic drizzle

Elote Cups, GF,V- Roasted corn, crema, mayo, lime, cilantro, queso fresco

Bacon Wrapped Chicken- Bacon and chicken breast with brown sugar and cinnamon.

Cheesy Sliders- 50/50 Beef & bacon patties, American cheese, ranch aioli, pickles, brioche bun

Pulled Pork Sliders- Pulled pork, cilantro lime slaw, pickles, brioche bun

Appetizers are served on large plates in a central location with napkins and utensils needed to serve them. We offer passed service where our servers will walk through your event and serve your guests. Pricing is as follows:

Add 2 appetizers to your event: \$4 pp

Add 4 appetizers to your event for \$6 pp

Passed service is an additional \$2pp

Tray passed appetizer event pricing starts at \$18 pp

Tray passed appetizers packages are a great way to feed your guests as they mingle. Ask how you can get a quote for an Appetizer only event and let us take care of everything.

Party Platters

Party platters are great for a hungry crowd that could use something to munch on before or after meal service or in addition to appetizers. Our platters can be customized should you need that special something that you don't see here. Prices include all necessary disposable plates, forks and napkins and are as follows:

Traditional Platters: \$150 Specialty Platters: \$225 Sweet Platters: \$125

Platters are sized to please approximately 75 guests.

Traditional platters

Cheese Platter- Cheddar, Colby and Pepper Jack cheese cubes served with artisanal herb crackers.

Seasonal Veggie Platter- Fresh Broccoli, Carrots, Celery, Jicama, Bell Pepper strips, hummus and ranch dressing.

Fresh Fruit Platter- Fresh Melon, Honeydew, Pineapple, Strawberries, Blueberries, raspberries, Blackberries.

Specialty platters

Charcuterie Board- Chefs selection of Gourmet Deli meats, Grilled sausages, Specialty Cheeses, Whole grain mustard, grilled vegetables, assorted sweets, candied nuts, with jams and jellies served on a large cutting board.

Mini Sandwiches Platter- Trio of specialty sandwiches on whole wheat artisan rolls include: Roast beef, cheddar, arugula horseradish mayo and Smoked Turkey, Tomato, swiss, chipotle mayo and Egg salad, pickle, mustard.

Can also be served as build your own platters of meats, cheeses, toppings and breadbasket for additional \$50

Mediterranean Platter: Marinated olive skewers, Red Grapes, Fresh feta, goat and Mozzarella cheeses, Artichoke hearts, Roasted bell peppers, Cucumbers & hummus, pepperoncini's, Dolma served with grilled flatbread.

Sweet platters

Cookie Platter: Fresh baked Chocolate chip, Oatmeal and Double chocolate chip cookies.

Petit Fours Platter: Assortment of small bite sized cakes, eclairs and cheesecakes displayed with desert sauce.

Brownie Platter: Soft baked brownies cut into triangles and served with caramel sauce and powdered sugar.

Lemon Bar Platter: Sweet and tangy lemon curd on sweet shortbread topped with powdered sugar.

S'mores Platter: Sugared graham crackers, chocolate bars and marshmallows or marshmallow cream for indoors.

Additional Desserts \$2.25 per guest

We are happy to provide dessert service for your event and will serve your selection immediately following the meal. All pricing includes necessary disposable serving plates, forks and napkins.

Chocolate cake: Double chocolate layer cake with raspberry sauce and topped with Chantilly crème.

Cheesecake: New York Cheesecake with chocolate sauce and topped with fresh berries.

Apple Pies: Traditional apple pie slices served with Vanilla cream sauce.

Cobbler: Old school Peach or Berry Cobbler with streusel topping and served with sweet cream.

*We realize that you might have a favorite not listed here but don't worry! Let us know how to cure your sweet tooth and we will do our best to make it happen.

Summer Barbeque

Elegant \$39 or Casual \$35

First Entree: Select 1

Barbeque Ribs- Thick cut St. Louis style pork ribs are dry rubbed then smoked until tender.

Grilled Tri-tip- Choice grade trimmed Tri-tip rubbed with seasonings and herbs for the perfect crust.

Second Entrée: Select 1

Citrus Marinated Chicken- Chicken breast rubbed with seasoning and marinated in local citrus and grilled.

Carolina Pulled Pork- Pork Shoulder seasoned and cooked until tender then hand pulled and served with slider buns, coleslaw.

Sides dishes: Select 2

Seasonal Vegetables- Sautéed large cut summer squash, Italian zucchini, red bell peppers, button mushrooms and red onions.

Kettle Chips- Thick sliced potato chips fried fresh and tossed with our spicy country seasoning.

Mac and Cheese- Our famous three cheese sauce and elbow noodles topped with cheddar cheese crust.

Ranch Beans- Pinto beans with crispy bacon, green chilies and sautéed onions.

Corn on the Cob- Fresh roasted corn cobettes with butter and seasonings.

Potato Salad- Potatoes, celery, black olives, pickles, mayo and mustard.

Salad: Select 1

Southwest Salad- Mixed greens with roasted corn, black beans and bell pepper strips that is served with chipotle ranch dressing

*Spinach, Watermelon & Feta Salad- Crisp mixed greens and spinach tossed with watermelon cubes and Feta cheese that is served with champagne Vinaigrette. *This salad is seasonally best served in warmer months.

Yeast dinner rolls and butter will also be served.

Barbecue sauce is served on the side.

Classic American

Elegant \$32 or Casual \$28

First Entree: Select 1

Herb Crusted Ribeye Roast- Ribeye beef perfectly seasoned with fresh herbs then slow roasted over mirepoix and served with Demi-Glace.

Seared King Salmon- Fresh skin-on King Salmon fillets are pan seared and topped with sesame ginger sauce, scallions and black sesame seeds.

Second Entrée: Select 1

Garlic Chicken- Seared skinless chicken breast served with Garlic cream pan sauce topped with sautéed mushrooms and fresh herbs.

Sunday Dinner Chicken- Skin on chicken rubbed with seasoning and slow roasted atop fresh thyme and served with cranberry & red wine reduction sauce.

Ranch Chicken- Seared Chicken breast with mushroom gravy topped with roasted tomatoes, artichoke hearts and crispy bacon

Side Dishes: Select 2

Seasonal Vegetables- Sautéed large cut summer squash, Italian zucchini, red bell peppers, button mushrooms and red onions.

Garlic Mash Potatoes- Steamed russet potatoes whipped with heavy cream, butter and confit garlic cloves.

Scalloped Potatoes- Sliced russet potatoes layered between cheese and cream sauce and topped with melted Monterey Jack cheese.

Haricot Verts- Garden fresh green beans are trimmed, poached and sautéed with red onion julienne and button mushrooms.

Salad:

House Salad- Crisp mixed greens tossed with Mediterranean cucumber slices, beefsteak tomato wedges and julienne red onion served with ranch and Italian dressings.

Yeast dinner rolls and butter will also be served.

Mediterranean

Elegant \$33 or Casual \$29

First Entree: Select 2

Souvlaki Beef Kebobs- Mediterranean spiced beef skewers that are grilled and served with Tzatziki sauce.

Beef Stroganoff- Filet tips in sour cream and beef gravy mixed with egg noodles.

Leg of Lamb roast- Boneless leg of lamb that's trussed and marinated with lemon juice, garlic, sage, Dijon mustard and oregano.

Second Entree: Select 2

Pesto Chicken- Seared Chicken breast with roasted heirloom tomatoes and pesto cream sauce

Greek Lemon Chicken- Seared chicken breast that's roasted with garlic, oregano and lemon served with herbed velouté sauce.

Sides: Select 2

Seasonal Vegetables- Sautéed large cut summer squash, Italian zucchini, red bell peppers, button mushrooms and red onions.

Saffron rice – Basmati rice with saffron, fennel seed and turmeric.

Cous Cous- Traditional cous cous tossed with fresh parsley.

Roasted Red Potatoes- with fresh herbs and seasonings.

Hummus-Red pepper hummus with grilled flatbread.

Salad: Select 1

Mediterranean Salad- Cucumbers, red onions, tomatoes with olive oil and Feta

Caesar Salad- Romaine hearts, Parmesan cheese, croutons, Caesar dressing

Yeast dinner rolls and butter will also be served.

Tex Mex

Elegant \$29 or Casual \$25

First Entree: select 1

Grilled Steak or Chicken Fajitas- Southwest marinated grilled beef or chicken with sautéed yellow, red and green bell peppers and onions.

Pork Verde- Tender pork slow cooked in verde sauce.

Second Entree: select 1

Chicken Enchiladas- Grilled Chicken, cheese, cilantro, lime, roasted corn in verde sauce.

Tequila Lime Chicken- Grilled Chicken, tequila lime marinade, topped with tortilla strips.

Sides: Select 2

Seasonal Vegetables- Sautéed large cut summer squash, Italian zucchini, red bell peppers, button mushrooms and red onions.

Spanish Rice- Toasted rice with garlic, tomatoes, onions and topped with cilantro.

Beans- Choice of pinto, refried, or black.

Chips & Salsa- with Pico de Gallo.

Salads: Select 1

House Salad- Mixed greens with cucumber, tomatoes, and red onions

Caesar Salad- Romaine hearts, parmesan, croutons, and Caesar dressing

*This menu is served with warm corn and flour tortillas, Pico de Gallo, jalapenos, limes and queso fresco. Guacamole is available for additional fee.

Italiano

Elegant \$30 or Casual \$26

First Entree: select 1

Northern Beef Roast- Roast beef with au jus and roasting vegetables served in red wine demi-glace

Marinated Steak Tips- Filet tips sauteed with asparagus, bell peppers, shallot and basil served with rotini noodles and balsamic glazed sauce.

Meatballs Marinara- Traditional meatballs in marinara sauce with penne pasta and parmesan.

Second Entree: select 1

Chicken Tortellini- Three cheese tortellini topped with grilled chicken breast in a sweet jalapeno cream sauce.

Chicken Marsala- Seared chicken breast with mushroom and Marsala reduction sauce.

Fusilli Chicken- Fusilli noodles, chicken, sun dried tomatoes, scallions in chardonnay sauce.

Wild Mushroom Ravioli- Tender ravioli filled with wild mushrooms in garlic cream sauce.

Sides: Select 2

Seasonal Vegetables- Sautéed large cut summer squash, Italian zucchini, red bell peppers, button mushrooms and red onions.

Roasted Red Potatoes- Red potato quarters tossed with fresh herbs and seasonings.

Rosemary Parmesan potatoes- Mashed potatoes with rosemary and fresh parmesan.

Roasted cauliflower- Fresh cauliflower tossed in Italian seasoning and roasted.

Salads: Select 1

House Salad- Mixed greens with cucumber, tomatoes, and red onions

Antipasto Salad- Mixed greens, pepperoncini, black olives, salami, mushrooms, parmesan.

Caesar Salad- Romaine hearts, parmesan, croutons, and Caesar dressing

Yeast dinner rolls and butter will also be served.

Southern Comfort

Elegant \$28 or Casual \$24

First Entree: select 1

Beef Etouffee- Southern Spiced beef roast cooked in sauteed onions and bone stock with roasted new potatoes.

Glazed Pork chops- Center cut pork chops are dry rubbed and grilled while coated with apricot, brown sugar and whiskey glaze.

Jambalaya- Cajun spiced chicken, andouille sausage, shrimp and onions cooked with rice and green onions.

Second Entree: select 1

Chicken Pot Pie- Chicken, carrots, celery, onions and peas cooked in chicken gravy and topped with puffed pastry.

Mom's Meatloaf- Classic beef loaf with onions, bell peppers and tomato sauce crust.

Sides: Select 2

Seasonal Vegetables- Sautéed large cut summer squash, Italian zucchini, red bell peppers, button mushrooms and red onions.

Old School mashed potatoes- Russet potatoes, butter and heavy cream.

Smothered green beans- sauteed green beans with mushroom gravy.

Macaroni and cheese- Our famous three cheese sauce with elbow noodles.

Succotash- Sauteed corn, butter beans and squash with red onions and Cajun seasoning.

Corn on the cob- Cobettes poached in milk and honey.

Salads: Select 1

House Salad- Mixed greens with cucumber, tomatoes, and red onions.

Apple Pecan Salad- Mixed greens, red cabbage, pecans, apples, orange zest.

Cornbread or yeast dinner rolls and butter will also be served.

Drink Options

Traditional Drink Station- We Will set up a drink station for your guests with elegant dispensers, linens and a large insulated ice bin and keep it filled for the entirety of the event. The drinks served are Ice Water, Iced tea with lemon and Pink Lemonade.

Traditional drink station pricing is \$150 per 100 guests and an additional \$50 per 100 after that.

Canned Drink Station - We will set up a drink station for your guests with a large ice table filled with cold cans of soft drinks and bottled water. The drinks served are Coke, Sprite and Diet Coke.

Canned drink station pricing is \$200 per 100 guests and an additional \$50 per 100 after that.

Bartending Services – Easy Street Catering is not licensed for liquor sales and cannot sell or store alcohol. However, we are able to responsibly serve what you provide on the day of the event. We can provide an ABC certified bartender that can help with setting up the bar, pouring drinks and even help with signature cocktails. This service can be tailored to fit your needs and can include a shopping list to include garnishes and mixers for you to have a great night! Please contact us for pricing.

Coffee with all the fixins will be served with either drink option.

Vegetarian dishes

Here are a few vegetarian options we have but there are many more. You can opt to switch these out for any main entrée.

Vegetable Lasagna- Seasonal vegetable layered with sauteed spinach, ricotta and sage cream sauce.

Pumpkin green curry- Pumpkin wedges, onions and peas slow simmered in coconut Thai green curry sauce served with white basmati rice.

Stuffed cabbage rolls- Bulgur wheat and sauteed vegetables wrapped in cabbage leaves and topped with tomato sauce.

Tofu fajitas- Marinated tofu sauteed with red, green and yellow bell peppers and served with flour tortillas.

Service option FAQs

Easy Street Catering is a full-service catering company that strives to handle everything needed so you never have to worry about anything once we're on the job. Our mission is for you to enjoy your event and make memories with your guests that will last a lifetime and leave the dirty work to us. But sometimes maybe you just need a little help in certain areas so we have several options to accommodate your budget and level of service

Buffet Basics All buffet packages are set up buffet style on our tables and are draped with elegant linens. All food will be professionally displayed in silver chaffing dishes with all necessary serving utensils. Our servers will assist with setting up the room prior to event as well as serve your guests as they are released to the buffet line and will clear the dining room of dishes after the meal. We typically serve entrees "either/or" meaning your guests will have one choice of entrée and any leftovers will be served until service ends. For safety reasons, there is a 4-hour maximum time limit for food service that is strictly monitored. With certain exceptions, we prefer to not allow for food to be taken from the event.

Elegant Service vs, Casual Service Elegant Service means your meal will be served on China plates with silver flatware and glass goblets. Casual Service means the meal will be served on high end disposable plates, silver plastic flatware and disposable cups.

Plated Service option Plated service means your guests stay seated and we will serve a plated meal to each guest at their table by our professional serving staff. There are limitations to this service for certain events or venues and will need to be assessed prior to contract signing. Plated Service pricing starts at an additional \$10 per guest per menu pricing.

Drop off and Pick up Service If you love getting all the details of your event just right but don't want to cook the food we can help you out with our drop off service. We can help set up the food with disposable chaffers that will keep your food hot for a long time or bring it hot to be eaten right away. We can provide everything necessary like the plates, flatware and napkins too! To save even more you can arrange to swing by our kitchen and pick everything up for an easy way to feed a crowd like a pro.

Additional Rentals and Event Planning Our services include lots of details but sometimes you need more, we can handle it all! If you need any rentals that aren't included, we can help make sure it's ordered and confirmed for the event so you don't have to. We can coordinate much more than the food and have experience in handling everything with inclusive wedding planning so you can shop all in one place! Being in this business we have a network of vendors we've worked with that you can choose from so you know you're getting a vetted referral you can trust.

Covid 19 Safety Information Easy Street Catering is committed to serving the highest quality ingredients in a safe manner in accordance with all health and safety regulations. We have an extensive cleaning regiment that includes all necessary cleaning agents to sanitize our kitchen and equipment. Seeing as our staff is our most important asset, we start with their health first. All team members are temperature checked upon arrival for their shift and must always wear a mask when they are inside a building along with a hand washing regiment that is closely monitored. During food service our staff will be masked and gloved for your protection so at no time will your guests be in contact with our food, staff or equipment. We always maintain social distancing guidelines and will stagger the release of tables to not crowd the buffet area during meal service. Hand sanitizer will always be available for anyone to use at any time. Everyone at Easy Street Catering is committed to the safety of your guests and they will feel safe to enjoy themselves with the level of caution we take to ensure their safety.

Build Your Own Brunch Menu

Elegant starting at \$40/pp or Casual starting at \$35/pp

Do you love Brunch? Because we loooove Brunch! And let's face it, we love selection at Brunch! Easy Street is proud to offer this exclusive catering option that can be just about whatever you want it to be. There is no set menu and you can let your imagination run wild or mild, it's up to you. We've served Brunch for weddings and backyard gatherings and look forward to making them all amazing. Don't want to lift a finger? We can do it all for you and stay to help serve your guests until it's time to clean it all up and disappear. Want a great Sunday Brunch for your friends and family to take credit for? We can drop it all off hot and ready to go! It's up to you. China plates and glassware? Disposable everything? Grilled onsite or made at our place? Omelet station or scrambled eggs? Not a problem. Give us a call and let's get started planning your Brunch!

Assorted Menu Items: Pick 2 or 40

Scrambled eggs (plain, cheesy)

Bacon or Sausage

Potatoes O'Brien

Tri Tip with Chimichurri Sauce

Mac N Cheese cups w/Bacon

Nutella toasts

Cucumber and tomato salad

Quinoa and red pepper salad

Chicken and Waffle bites

Roasted red potatoes

Peel and eat shrimp

Chocolate cake

Cheesecake with berries

Salmon and Bagels

Rice Pilaf

Waffle bar

Pancakes

Quiche

Grilled shrimp

Kabobs Chicken or Beef

Scalloped potatoes

Pasta salad

Granola

Pulled pork sliders

Seasonal vegetables

Yogurt parfait cups

Butternut squash shooters

Spring berry salad

Spinach and feta salad

House Salad

Assorted pastries

Assorted appetizers

Carving station

Omelet station

Specialty drinks

Iced Tea sweet, tropical, plain

Hot tea or hot chocolate

Coffee with all the fixins

Slider Bar

Elegant \$20 or Casual \$16

This is the most fun you can have with food. With a selection of sliders and toppings there are thousands of flavor combinations for you to find. We bring everything for your guests to create their best burger experience ever.

How it works:

We will set up the Slider Bar with everything easily displayed and arranged so your guests can have what they want how they want it.

Meats

Angus beef patty, Pulled Pork. *Choice of 2oz or 4oz patties **4oz patties for 75+ guests

Cheeses

Cheddar, Swiss, Havarti, brie, pepper jack

Toppings

Tomatoes, Onions, Pickles, Lettuce, Grilled onions, Sauteed mushrooms, Jalapenos

Sauces

Mayo, Chipotle Aioli, Mustard, Ketchup, BBQ sauce

Side Stuff: Select 2

- Fruit Salad
- Ranch Beans
- Tater Salad
- Cesar Salad
- Spinach and Feta Salad
- Pasta Salad
- Kettle chips
- Kettle chips

****We suggest pairing our specialty platters with this menu.****

Additional selections can be ordered, we will do our best to accommodate custom requests. Both are offered for an additional charge, call today!